

# V A L E N T I N E ' S D A Y

T H R E E C O U R S E P R I X - F I X E

\$ 9 0 P E R P E R S O N

## M E N U

### A P P E T I Z E R

Citrus Salad  
*radicchio, frisee, blood orange, pickled shallots, fried capers, honey mustard*

Grilled Shrimp  
*celery root and beet puree, brussels sprouts leaves, pomegranate, chili*

Oysters on the Half-Shell  
*mignonette, cocktail sauce*

Tuna Crudo  
*smashed avocado, banana chips*

Potato Leek Soup  
*creme fraiche, croutons*

Hummus & Romesco  
*creme fraiche, croutons*

### E N T R E E

Pan Roasted Duck Breast  
*brussels sprouts, parsnip puree, dates*

New York Strip  
*mashed potatoes, chanterelles, caramelized shallots*

Market Fish  
*leeks, coconut milk, mussels, carrots*

Ricotta Ravioli  
*butter, parmigiano, blood orange reduction*

Orecchiette  
*roasted cauliflower, garlic, chile, panko*

### M E R I T A G E F A V O R I T E S

Chicken Parmigiano

Tagliatelle Bolognese

Pan Roasted Chicken

Roasted Pork Chop

### D E S S E R T

Almond-Orange Cake  
*fresh berries*

Chocolate Mousse  
*whipped cream, hazelnuts, sea salt*

Chocolate Bread Pudding  
*vanilla ice cream, chocolate sauce, creme anglaise*

*\*children's options available*

*\*menu subject to change*

